



MOSQUITA MUERTA

CORDERO CON PIEL DE LOBO

Not everything is what it seems, so perception is our best option. A lamb that walks away from the herd to play the starring role. But... beware! Irony is his main virtue.

CABERNET SAUVIGNON

VARIETAL:

100% Cabernet Sauvignon.

REGIONS:

Luján de Cuyo – Mendoza.

Altitude: 930 msnm (3000 FASL).

MENDOZA - ARGENTINA



HARVEST:

Grapes are hand-picked and collected in 12-kilogram (26-pound) bins, by stages within the same estate barracks, always in the early morning to make sure they reach the winery at low temperatures. Grape bunches that do not conform to quality and health standards are immediately discarded while at the estate.

VINIFICATION:

Pre-fermentation maceration at 10°C (50°F) is applied for 48 hours. Fermentation occurs at 25°C, with moderate extraction activities, resulting in a fresh, fruity wine of medium structure. It undergoes 100% malolactic fermentation. Fifty percent of the wine is aged in used French oak barrels for 6 months. The result is a fruity, complex wine of medium structure.

TASTING NOTES:

Intense red color. Reminiscences of peppers and plums. A great structure, with a long, smooth finish.

SERVING TEMPERATURE:

16°C – 18°C (61°F – 64°F).